

# PLATED SERVICE MENU



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## APPETIZERS

### **TOMATO PHYLLO CRISPS**

Roma Tomatoes + Basil & Pistachio Pesto + Parmesan Snow + Balsamic Glaze

### **RISOTTO ARANCINI**

Cremini Mushroom + Caramelized Onion + Homemade Marinara + Onion & Parmesan Dusted + Parsley

### **CAPRESE SKEWER**

Grape Tomato + Marinated Bocconcini + Basil + Balsamic Glaze

### **PRIME BEEF SLIDERS \***

*Goat Cheese + Spinach + Roasted Red Pepper + L2S sauce + Crispy Jalapeno + Fresh Bakery Bun*

### **BEEF MOUSSE CROSTINI**

Whiskey Bacon Jam + Pumpernickel Baguette + Microgreens

### **GREEK CHICKEN BITES**

House-made Tzatziki + Dill Flower + House-made Oregano & Garlic Marinade

### **PHILLY BEEF FLATBREAD**

Sous-vide Beef + Sauteed Bell Pepper + Caramelized Onion + Mozzarella + Parsley + Garlic butter

### **CHICKEN KARAAGE**

Potato Starch Tempura + Sambal Japanese Mayo + Candied Jalapeno + Cilantro

### **LAMB LOLLYPOPS \***

*Mint & Mustard Marinade + Basil & Pistachio Pesto*

**\* Supplemental Costs on these  
PREMIUM MENU ITEMS**







# APPETIZERS

## SHRIMP WONTONS

Bean Sprouts + Ginger & Garlic Paste + Mirepoix  
+ Scallions

## PICKEREL SLIDERS

Citrus-Panko Dusted Pickerel + Candied Jalapeno  
+ L2S Garlic Sauce + Brussel Slaw + Fresh Bakery Bun

## TUNA TOSTADA \*

*Homemade Tortilla Chips + Avocado Crema + Tuna  
Ceviche + Crumbled Feta + Cilantro*

## SHRIMP ON A STICK \*

*Cilantro & Lime Marinaded + Whiskey BBQ Glaze*

## SALMON CANDY BITES \*

*Creole Seasoning + Maple Mustard Glaze + Dill Tartar*

## FLASH FRIED RAVIOLI

3-Cheese Filling + Basil & Pistachio Pesto + Parmesan  
Snow

## MUSHROOM FLATBREAD

Cremini & Portabella Mushrooms + Goat Cheese  
+ House-made Basil & Pistachio Pesto + Honey Drizzle

## GRILLED CHEESE SUPREME

Swiss & White Cheddar Cheeses + Herb & Garlic  
+ Whiskey Jam + Parmesan + Sourdough

## FLASH FRIED MAC 'N CHEESE BARS

Panko Crusted + Onion & Parmesan Dusted  
+ Candied Jalapeno + Housemade L2S Sauce

# SALAD

## ESSEX COUNTY SUMMER SALAD

Mixed Greens + Pickled Strawberry + Cucumber  
+ Cherry Tomato + Crumbled Goat Cheese  
+ Toasted Almonds + Poppyseed Vinaigrette

## CAESAR SALAD

Parmesan and Garlic Dressing + Crispy Bacon  
+ Homemade Croutons + Parmesan Snow

## SPRING MIX SALAD

Mixed greens + Cucumber + Shredded Carrot  
+ Cherry Tomato + Pickled Red Onion  
+ Balsamic Vinaigrette

## SPINACH SALAD

Spinach + Roasted Red Beets  
+ Crumbled Goat Cheese + Pickled Red Onion  
+ Toasted Almonds + Maple Dijon Dressing

*\* Supplemental Costs for these  
PREMIUM MEAL ITEMS*





# PLATED MENU

## STUFFED CHICKEN BREAST

Spinach + Caramelized Onions + Mozzarella Cheese  
+ Cherry Tomato + Balsamic Reduction

## CHICKEN MARSALA

Dry Marsala + Cremini Mushrooms + Shallots  
+ Garlic Cream Sauce

## KING SALMON

Pistachio Crusted + Sundried Tomato & Basil Pesto

## SEARED HALIBUT

Butter Basted + Charred Lemon + Fried Thyme

## FLASH-FRIED PERCH OR PICKEREL

Panko Dusted + Citrus Shavings + Caper & Dill Tartar



# PROTEIN

## CLASSIC PRIME RIB

Rosemary & Garlic Marinade + Beef Dripping Au Jus

## NY STRIPLOIN

Thyme & Garlic Compote + Beef Dripping Au Jus  
+ Onion Tangles

## BEEF SHORT RIBS

Mirepoix + Red Wine & Tomato Reduction  
+ Beef Dripping Au Jus

## SOUS-VIDE BEEF

Mustard & Rosemary Rub + Butter-poached Cremini  
Mushrooms + Fried Thyme

# STARCH

## PAN-FRIED FINGERLINGS POTATOES

Rosemary + Olive Oil + Sea Salt

## GARLIC MASHED POTATOES

Cheese Curds + Roasted Garlic

## MUSHROOM DOUBLE BAKED RICE

Caramelized Onions + Wild Mushrooms  
+ Heirloom Carrots + Celery + Zucchini + Cilantro  
+ Scallions

## ROASTED MINI RED POTATOES

Roasted Garlic & Pepper Marinade + Rosemary

# VEGETABLE

## GRILLED ASPARAGUS

Lemon & Thyme Butter

## CHARRED BROCCOLI CROWNS

Olive Oil + Sea Salt & Cracked Pepper + L2S Garlic Rub

## OVEN ROASTED CAULIFLOWER

L2S Garlic Rub + Parmesan Snow + Parsley

## HONEY GLAZED CARROTS

Veggie Broth Poached + L2S Honey Drizzle  
+ Charred Heirloom Mushrooms



# GRAZING TABLE

Premium Aged & Dried Meats + Luxury Cheese Selection  
+ Crackers & Breadsticks + Accoutrement + Tapenade  
(inquire for pricing and seasonal selections)



# LATE NIGHT

## POUTINE BAR

Fresh-cut Fries + Cheese Curds + Gravy + Green Onion  
+ Chopped Tomato ADD BEEF, CHICKEN OR PORK

## NACHO BAR

Fresh Corn Chips + Whiskey Queso + Pico de Gallo  
+ Black Bean & Corn Salsa + Pickled Onion + Cilantro-lime  
Crema ADD BEEF, CHICKEN OR PORK

## FLATBREADS

**PIZZA** – Pepperoni + Mozzarella Cheese + Tomato Sauce

**PHILLY** – Sous-vide Beef + Sauteed Peppers & Onions  
+ Mozzarella Cheese + Au Jus Reduction

**CHICKEN PESTO** – Roasted Chicken + Roasted Red Peppers  
+ Goat Cheese + Arugula + Basil Pesto  
+ Balsamic Reduction

**BLT** – Crispy Bacon + Cherry Tomato + Arugula  
+ Garlic Aioli







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We have a SELECTION  
of tasty DESSERTS



Parking area of 40ft x 10ft required to park truck and trailer

On-site Trailer fee \$49.99 /hour \*

Eco-fee \$49.99/hour \* (*ask if you're able to supply power and waive this fee*), OTHERWISE gas powered generator used to power trailer

Standard garden hose connection within 100 feet of food truck location required

\$500.00 non-refundable deposit required to secure the date

Gratuities added to invoice

We accept cheques, online transfers, cash and credit (3% charge applied)

\* Prices do not include HST

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